



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION REPORT

Per 0065215-Exp 1/31/19

FACILITY NAME <u>Happy Buffet</u>	DATE <u>7/26/19</u>	PERMIT # <u>CO 0069940</u>
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Complaint Regarding possible Cockroach Infestation
The following is noted:

- 1) Upon entrance, as Inspector walked through kitchen, observed muscles being prepared inside containers which were deep inside a full trash can.

(I.E. preparing muscles inside a trash can with trash inside) - Utterly unacceptable.

→ Come and assist using trash can as a prep surface.

The public reserves the right of proper sanitation and food safety - voluntarily discarded.

- (2) Upon Review of vector information both Randy Greene and myself (Richard Conant) observed multiple live and dead cockroaches in preparation areas, server stations, back storage room. Basically throughout facility. - Facility hereby closed for operation until pest control is conducted, Item by Item repairs and cleaning laid out from pest control dated 7/8/19 and the current pest control which is currently pending based on closure.

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Signature

Person In Charge:

Chong Zhong
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Inspector:

R. Conant / R. George
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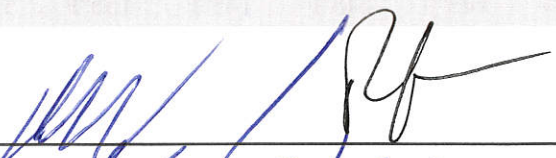
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FACILITY NAME <u>Happy Buffet</u>	DATE <u>7/26/19</u>	PERMIT # <u>CO 0069940</u>
<u>#2 Cont:</u>		
<u>Upon Re-inspection, An Item by Item Review of Facility will be conducted and Revised/inspected during Re-inspection. Any Failure to mitigate the Sanitation hazard or vector hazard may prevent Facility from Re-opening.</u>		
<u>(3) Sewage back up At Hallway under Storage Area. and black (brackish) water standing underneath the machine.</u>		
<u>→ There Appears to be A hole in Ground underneath the Machine. Remove Ice Machine and Repair Any damage. Remove Standing water and keep Ice Machine Away from Area for Re-inspection. Ice Machine is Dilapidated and in need of Repair or Replacement.</u>		
<u>- Keep Ice Machine Removed for Re-inspection.</u>		
<u>Unclog All Sewage Drains to a properly draining. A Plumber Report Required.</u>		

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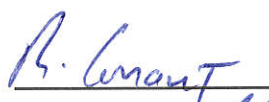


FACILITY NAME Happy Buffet	DATE 7/26/19	PERMIT # C00069940
<p>(4) clean, sanitize All server station and preparation area shelving and tables (to include underneath of All debris, trash, REST residue.</p> <p>clean All floor drains to be white and debris free and properly drain draining. This includes server stations as well as kitchen and preparation areas.</p> <p>Remove All debris in corners and at along all base boards. Throughout Facility.</p> <p>Seal All to holes in walls throughout where needed. - mop closet included. - clean + ensure holes are sealed.</p> <p>Ensure Health permit is renewed <u>prior</u> to expiration date. Exp. 7/31/19.</p> <p>Call for Re-inspection when All items have been corrected. If not All items are corrected, Facility may remain closed and charged the hourly fee for next visit.</p>		

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951-358-5172

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